

Claims:

1. (Currently Amended) A method of hydrolyzing defatted jojoba meal comprising the steps of:

hydrolyzing an aqueous dispersion of said defatted jojoba meal by adding protease enzymes to said dispersion and agitating the dispersion;
adding ~~an~~ lactic acid to said agitated dispersion to lower the pH thereof to about 4.5; and deactivating said protease enzymes in said dispersion.

2. (Original) The method of claim 1, said hydrolyzing step comprising the step of initially adding a first quantity of protease enzyme to said dispersion with agitation and while maintaining the pH of the dispersion at a level between 7.5-8.0, and thereafter adding a second quantity of protease enzyme to the dispersion with additional mixing.

3. (Currently Amended) The method of claim 2further including the step of adjusting the pH of said dispersion to 6.5 after said additional mixing is completed, and then adding dosages of three protease enzymes with still further agitation.

4. (Canceled)

5. (Currently Amended) The method of claim 1, further including the step of adding sodium metabisulfite to said dispersion after the acid addition step.

6. (Original) The method of claim 1, said deactivating step comprising the step of heating said dispersion to a temperature sufficient to deactivate all protease enzymes present in the dispersion.

7. (Currently Amended) The method of claim 1, further including the step of passing said dispersion after the enzyme deactivation step through a filtration system to generate respective permeate and retentate fractions having different molecular weights profiles, with the retentate fraction having a higher molecular weight profile than said permeate fraction.

8. (Currently Amended) The method of claim 7, further including the step of chilling said retentate fraction.

9. (Previously Canceled)

10. (Previously Canceled)

11. (Previously Canceled)

12. (Previously Canceled)

13. (Previously Added) The method of claim 8, further including the step of aging said retentate fraction for a period of about 1-2 weeks.

14. (Previously Canceled)

15. (Newly Added) A method of hydrolyzing defatted jojoba meal comprising the steps of:

hydrolyzing an aqueous dispersion of said defatted jojoba meal by adding protease enzymes to said dispersion and agitating the dispersion;
adding an acid to said agitated dispersion to lower the pH thereof;
adding sodium metabisulfite to said dispersion; and
deactivating said protease enzymes in said dispersion.

16. (Newly Added) A method of hydrolyzing defatted jojoba meal comprising the steps of:

hydrolyzing an aqueous dispersion of said defatted jojoba meal by adding protease enzymes to said dispersion and agitating the dispersion;
adding an acid to said agitated dispersion to lower the pH thereof;
deactivating said protease enzymes in said dispersion;

passing said dispersion through a filtration system to generate respective permeate and retentate fractions having different molecular weight profiles, with the retentate fraction having a higher molecular weight profile than said permeate fraction; and chilling said retentate fraction.

17. (Newly Added) The method of claim 16, further including the step of aging said retentate fraction for a period of about 1-2 weeks.